

ABSTRACT OF THE DISCLOSURE

A method is described for processing poultry, comprising the steps of supplying live poultry, stunning the live poultry in a stunning device, placing the stunned poultry into product carriers advanced along a conveyor, killing the poultry and removing the feathers from the dead poultry in a plucking device. Downstream of the plucking device, the poultry is exposed to an electrical stimulation, an electrical voltage (V_1) being applied across the carcass of the poultry. A method is further described for controlling process parameters, especially the time and duration of execution of working steps in a process of mechanized working of slaughtered poultry, the tenderness of a specified meat portion being evaluated prior to a due processing step and, after this evaluation, the important process parameters for the particular processing step being set to an optimal value.